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2013

## Restaurant FortyOne a la Carte Dinner Menu, 2013

Residence Members Club

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### **Starters**

**Warm Buffalo Mozzarella, Heirloom Tomatoes,  
Wild Artichoke, Sea Salt 16.00**

**Annagassan Smoked Salmon, Clogherhead Crab,  
Granny Smith Apple 18.00**

**Black Face Connemara Hill Lamb Tartare 20.00**

**Seared Dinish Island Scallops, Cep Purée,  
Yellow Raisins and Pear, Marinated with Minus Eight Verjus 23.00**

**Warm Foie Gras, Orange Segments,  
Blackcurrant and Red Cabbage Reduction 22.00**

**Roast Dublin Bay Prawns, Sauteed Baby Spinach,  
Pine Nut Cassoulet 23.00**

**6 Course Surprise Tasting Menu 75.00**



**Main Course**

**Line Caught Sea Bass, Crushed Jerusalem Artichokes,  
Pumpkin Nage 35.00**

**Atlantic Wild Turbot, Leaves and Roots of Chervil,  
Confit Roscoff Onion, Perle Caviar 37.00**

**Breast Moulard Duck Glazed with Honey and Cracked Black Pepper,  
Celeriac, Chestnuts 35.00**

**Loin of Wicklow Gap Venison, Smoked Custard,  
Fondant Potato, Herb Granola, Juniper Infusion 35.00**

**Fillet John Dory, Pied de Mouton, Fresh Water Shrimps  
Purple Sprouting Broccoli, Yellow Tomato Sauce 35.00**

**O' Coileain's Fillet of Beef,  
Onion Tart, Stuffed Button Mushroom, Black Garlic Sauce 36.00**